PRIVILEGED AND CONFIDENTIAL ATTORNEYS' WORK PRODUCT

Covington & Burling DRAFT

August 3, 1987

SUMMARY OF DATA ON POTASSIUM SORBATE

Abstract. Potassium sorbate, a widely used preservative in foods, is used in the tobacco industry as a preservative to extend the shelf life of tobacco. Commercial digarettes to which potassium sorbate has been added may contain 0.23 mg of potassium sorbate. This is much less than 0.01% of the digarette by weight, and is also far lower than the amount of potassium sorbate consumers are exposed to in foods. Potassium sorbate is approved for digarette use in Great Britain, at levels up to 0.5%, and in Germany.

Research comparing digarette smoke condensate from reference digarettes with condensate from digarettes containing 1.5, 3, or 6 times the amount of potassium sorbate used in a typical commercial digarette has indicated that the addition of potassium sorbate does not affect the biological activity of the condensate. Studies also suggest that the levels of potassium sorbate used in digarettes present no risk to humans. Potassium sorbate has virtually no toxic effects except at levels thousands of times larger than smokers encounter, and studies have not shown potassium sorbate to be cardinogenic, mutagenic, or teratogenic.

Background. Potassium sorbate (CH3CH=CHCH=CH00K; CAS No. 590-00-1), also known as potassium trans, trans-2,4-hexadienoate, is a white fluffy powder, highly soluble in water (58%) and slightly soluble in ethanol (6%). The melting point is 270°C with decomposition (Scientific Literature Review, 1973). Potassium sorbate is both tasteless and odorless (Chichester, 1972).

Potassium sorbate has a long history of use as an antimicrobial food additive. Sorbic acid and its salts have broad-spectrum activity against yeasts and molds, but are less.